

Dutch Oven Size		325°	350°	375°	400°	425°	450°
8"	Total Briquettes	15	16	17	18	19	20
	Top/Bottom	10/5	11/5	11/6	12/6	13/6	14/6
10"	Total Briquettes	19	21	23	25	27	29
	Top/Bottom	13/6	14/7	16/7	17/8	18/9	19/10
12"	Total Briquettes	23	25	27	29	31	33
	Top/Bottom	16/7	17/8	18/9	19/10	21/10	22/11
14"	Total Briquettes	30	32	34	36	38	40
	Top/Bottom	20/10	21/11	22/12	24/12	25/13	26/14
16"	Total Briquettes	37	39	41	43	45	47
	Top/Bottom	25/12	26/13	27/14	28/15	29/16	30/17

350° is the most widely used temperature in most recipes

If recipe calls for baking reverse the number of briquettes from bottom with top

DO NOT USE easy light charcoal briquettes, they burn quickly

Use a good charcoal that will burn longer, Kingsford, etc.

You can also make your own coal with ambers from dry wood that is approximately 2" round by 3" long once it has turned ash color

Bring a good welding leather heat glove to work with your Dutch Oven

Trace the bottom of your Dutch oven so you know where to put the briquettes

Rotate your Dutch Oven every 15 minutes to avoid a hot spot

Rotate the lid with out uncovering your Dutch oven in the opposite direction